

ibizkus red “Mourvèdre” 2019

Ungrafted
vines



ANALYSIS

Alcohol	14,4%
pH	3,59
Residual sugars	2,2 g/L
Total acidity	4,8

VINTAGE CHARACTERISTICS

A dry and warm Winter caused early budding. A Spring season with little rain and evenly distributed obliged us to very closely manage vegetative growth. The subsequent hot and dry Summer season led us to one of the earliest vintages we have ever had, resulting in somewhat stressed plants at the end of July.

Two days of rain – 10 ltrs. on August 12 and 12 ltrs. ten days later – gave the vines a break and allowed them to recover their vegetative balance. The result was a healthy, short and qualitative harvest.

DETAILS

GPI	VT Ibiza
Situation	Sant Josep (5 parcels)
Age of the vineyards	60 - 90 years old
Grape variety	Ungrafted Mourvèdre
Area	3,2 ha (8 acres)
Yield	10 hl/ha
location	Sant Agustí, western part of the island (1 km from the sea)
Soil type	Deep sandy loam
Harvest	By hand in 12-kilo crates From August 29 th to September 9 th
Production	2.894 bottles and 94 Magnums

VINIFICATION

Each parcel is vinified separately. We destem and inoculate with indigenous starter yeasts without temperature control. The skin remains in contact with the must for 17 to 19 days. Aged in French oak barrels of 500 ltrs and 700 ltrs.

IDENTITY

The combination of this genetically Ibicencan Mourvèdre, ungrafted vines, sandy soils and Mediterranean climate results in a juicy red wine that is mineral and fresh, gifted with ripe tannins and a long finish.

Very good ageing capacity.